

Amendments to the Claims:

This listing of claims will replace all prior versions, and listings, of claims in the application.

Listing of Claims:

Claims 1-10 (cancelled)

11. (currently amended) Method for the preparation of a food comprising preparing mesomorphic phase of edible surfactant in a first stream, preparing a gelled biopolymer comprising lipophilic flavor in a second stream and combining said first and second streams to form an edible emulsion, incorporation of said lipophilic flavor into said gelled biopolymer phase facilitating control of flavor release.

12. (currently amended) A food comprising an emulsion including a first phase of gelled edible surfactant and a second phase of gelled biopolymer, said second phase comprising triglyceride fat at a level of 5 wt. % or less based on the weight of the emulsion and a lipophilic flavor, incorporation of said lipophilic flavor into said gelled biopolymer phase facilitating control of flavor release.

13. (previously presented) The food according to claim 12 wherein said emulsion comprises from 0.1 to 5 wt. % triglyceride fat.

14. (previously presented) The food according to claim 13 wherein said emulsion comprises from 0.2 to less than 5 wt. % triglyceride fat.
15. (previously presented) The food according to claim 14 wherein said emulsion comprises from 0.5 to 3 wt. % triglyceride oil.
16. (previously presented) The food according to claim 15 wherein said emulsion comprises from 1 to 2 wt. % triglyceride fat.
17. (previously presented) The food according to claim 12 comprising from 0.1 to 5 wt. % triglyceride fat, based on the total weight of the food.
18. (previously presented) The food according to claim 17 comprising from 0.2 to less than 5 wt. % triglyceride fat, based on the total weight of the food.
19. (previously presented) The food according to claim 18 comprising 1-3 wt. % triglyceride fat, based on the total weight of the food.
20. (previously presented) The food according to claim 12 wherein said food is an edible spread.

21. (previously presented) The food according to claim 20 wherein said food is an edible, plasticized spread.
22. (previously presented) The food according to claim 20 wherein said food is butter-flavored.
23. (previously presented) The food according to claim 12 comprising from 0.001 to 0.5 wt. %, based on the total weight of the food, lipophilic flavor.
24. (previously presented) The food according to claim 12 comprising from 0.001 to 0.5 wt. %, based on the weight of the emulsion, lipophilic flavor.
25. (ccurrently amended) A food comprising an emulsion having at least two phases, said emulsion including a phase of gelled biopolymer, said gelled biopolymer phase comprising triglyceride fat at a level of 5 wt. % or less based on the weight of the emulsion and a lipophilic flavor, incorporation of said lipophilic flavor into said gelled biopolymer phase facilitating control of flavor release.
26. (previously presented) The food according to claim 1 comprising a 0.0005% lipophilic flavor.